

ABSTRACT OF DISCLOSURE

The present invention relates to a method for producing fruit vinegar, comprising subjecting a flavorful acid citrus fruit juice with an inherently low citric acid content and/or a flavorful acid citrus fruit juice with a reduced citric acid content by acid reduction treatment as a raw material, after alcohol is ^{added} ~~given~~ thereto by alcohol fermentation and/or addition of alcohol, to acetic acid fermentation; although acetic acid fermentation using a flavorful acid citrus fruit juice with a high citric acid content has been hitherto unsuccessful, the reduction treatment of citric acid content in the present invention has realized an efficient production of fruit vinegar with good body, savory taste and mild sourness that has not been hitherto produced.

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